

A BOX OF Our Chocolates

Makes You Welcome
Anywhere

There is ready entrance into any home, to any lady's heart, to the affection and feelings of all human through a box of our wonderful chocolates. We are not going to tell you what the brand of this candy is here, but we know if you will take one look at the box you will recognize them as the finest chocolates ever produced in this country. Certainly this is the kind of candy that you want.

H. J. BROWNSON

The Prescription Druggist. First National Bank Bldg
Telephone 27 The Rexall Store Free Delivery.

PIANOS
PIANOS
PIANOS
PIANOS
PIANOS

We handle several standard makes and sell at a price BELOW any other house. Come in and let us show you.

Gadd's MUSIC AND BOOK STORE

Meet Me at Thornton's Wall Paper Store

And get a Mirror FREE with Wall Paper for three rooms. New Spring and Summer Patterns now in.

L. THORNTON

506 Chickasha Ave. Phone 568.

Leadership In Ladies Ready-to-Wear

WE have never been satisfied to fit in the back ground. We have always insisted upon being "TO THE FRONT." You'll find us THERE this season with the greatest display of Spring Models and more Attractive Models than ever before. No matter how often you visit us we'll have something new to show you.

Suits and Dresses for every occasion, in the most wanted of the newer fabrics and shades.

New Numbers in Hats Arriving Daily.

The Peoples Store
STYLE SHOP
NEW FIRST NATIONAL BANK BUILDING

Newer
Styles
Greater
Variety
Better
Values

Sugg Theatre

FEATURE HOUSE
TONIGHT

"THE FRUIT OF DESIRE."

World film corporation presents Robert Warwick in William A. Brady's adaptation of Henry Russell Miller's novel, "The Ambition of Mark Trutt." Madeline Travers plays the part of the emotional young woman, James Mack is the son of the mill foreman.

Friday — "INSPIRATION" Audrey Munson, the most celebrated art model in the world is the heroine of "Inspiration." A noteworthy product of the Tanqueray studios. A triumph of the art. A gripping story.

Saturday — "Triangle Kay Be," "THE GOLDEN CLAW," with Beside Barricade, who has appeared in so many successful Thomas H. Ince productions and has proved herself a wonderful drawing card.

"THE BEST OF ENEMIES," Triangle Keystone, with Joe Weber and Lew Fields.

Our house is steam-heated, the best of seats, the best of music.

We run a feature every day in the week; we give four shows a day.

Open for matinee, 2 p. m. to 5 p. m.; night show, 7 p. m. to 11 p. m.

PRICES—

5c -- 10c

The Campbells Came.

A family by the name of Campbell are members of a certain Presbyterian church in one of the suburban districts near Philadelphia. They are rich, influential and exceedingly liberal; but they have fallen into the habit of appearing at church each Sunday morning from five to ten minutes after the service has commenced. Last Sunday, after the opening prayer, the minister was reading to a large congregation a passage from the Old Testament, when there was heard the swift approach and sudden halt of an automobile. Just as Rev. Blank, in loud, sonorous tones had read the words, "And lo, the camels were coming," the door opened, and the Campbell contingent, six strong, marched with dignity down the center aisle! It was too much for human nature to withstand. A ripple of laughter, quickly checked, sounded throughout the building, and then the minister's voice, after a suspicious break, proceeded with the next verse.

Has Used Chamberlain's Cough Remedy for 20 Years.

"Chamberlain's Cough Remedy has been used in my household for the past twenty years. I began giving it to my children when they were small. As a quick relief for croup, whooping cough, and ordinary colds, it has no equal. Being free from opium and other harmful drugs, I never felt afraid to give it to the children. I have recommended it to a large number of friends and neighbors, who have used it and speak highly of it," writes Mrs. Mary Minke, Shortsville, N. Y. Obtained everywhere.—Adv.

EMPRESS

The Quality Play House
FIRST RUN UNIVERSAL PICTURES
TONIGHT

VAUDEVILLE.

Complete change in vaudeville today. The three musical Shirley's, aristocrats of melody. A beautiful act. Carrying special scenery.

"UNCLE SAM AT WORK."

"WEIGHT AND MEASURES."

This big production that, produced under the supervision of the U. S. Government officials and bearing the government's stamp of approval. The comparison of the weights from different states, with the government standard weight is shown. The testing of fabrics of paper and other materials is demonstrated in a vivid and intensely interesting manner.

"PLOT AND COUNTER PLOT."

Imp comedy drama, featuring Matt Moore and Jane Gail. Furnishes excellent entertainment and a novel solution.

"LONESOME LUKE LEANS TO THE LITERARY."

Some comedy.

"THE BOARD BILL DODGERS."

One-reel American comedy — some come comedy.

Don't fail to see the show at the Empress today; new act; entire change.

5c 10c

THE KITCHEN CABINET

To make a bill of fare with ease, And one that's always sure to please, Start "soup" as a beginner. Next in order comes "fish." Then some dainty little dish. To take away the taste of fish. And pave the way for dinner. —John Willy.

SAVORY SWEETBREADS.

Sweetbreads vary so in price in different markets that they may be called an expensive luxury one place and an ordinary priced in others. Sweetbreads get their name from a fancied resemblance to the rising "hump" of bread. When choosing sweetbreads see that they are fresh and large. Their color should be clear, and if they are not to be used immediately they should be parboiled.

One of the best liked and perhaps the commonest ways of serving this dainty is in a cream sauce in ramekins or on toast. Parboiled, then cut in bits, removing all of the connecting tissue. To blanch, cook in a little acidulated water, a tablespoonful of vinegar to a pint of water is sufficient. Then add them to a hot, rich white sauce, well seasoned, and serve.

Sweetbread Salad.—Cut up a sweetbread that has been cooked, mix with an equal quantity of celery cut in dice, season well, add mayonnaise and serve on lettuce.

Sweetbreads and Peas.—This combination seems to be especially happy. Parboil two pairs of good sized sweetbreads with one sliced onion, a bay leaf and two or three cloves—saving the water to be used in making the sauce. Remove the fiber and pick the sweetbreads to pieces, mix with a cupful of fresh mushrooms that have been cooked in three tablespoonfuls of butter for ten minutes. Add a can of peas, drained of their liquor, a cupful of rich milk, salt, pepper, and a grating of nutmeg. Thicken with a tablespoonful each of butter and flour, add the liquor strained, and the sweetbread mixture. Serve in timbale cases or on toast.

Sweetbread Sandwiches.—Cut some cold boiled sweetbreads in thin slices, season with salt, pepper and finely chopped celery in mayonnaise, spread over the sweetbreads, then on top put a thinly cut slice of buttered bread.

Savory Cheese.—To a fourth of a pound of Roquefort add a cream cheese put through a ricer, add olive oil or cream to make it soft, season with a tablespoonful of grated onion, a tablespoonful of finely chopped parsley and a red pepper put through a sieve. A finely chopped green pepper may be substituted, add salt and cayenne, mix well, press into a small mold lined with waxed paper. Serve unmolded on a plate with toasted crackers served with it.

Mock Chicken Salad.—Cook a pound of veal with a small piece of onion and celery until tender in boiling water. Chop the meat, add a cupful of finely cut celery, half a dozen stuffed olives cut in halves, marinate well in French dressing to which is added a little Worcestershire sauce. Mold in ice cream cones and serve on lettuce. Garnish with olives at the base of the cone.

Savory Cheese.—To a fourth of a pound of Roquefort add a cream cheese put through a ricer, add olive oil or cream to make it soft, season with a tablespoonful of grated onion, a tablespoonful of finely chopped parsley and a red pepper put through a sieve. A finely chopped green pepper may be substituted, add salt and cayenne, mix well, press into a small mold lined with waxed paper. Serve unmolded on a plate with toasted crackers served with it.

Neenie Maxwell

Neenie Maxwell
MANY PEOPLE DON'T KNOW

A sluggish liver can cause a person an awful lot of misery. Spells of dizziness, headache, constipation and biliousness are sure signs that your liver needs help. Take Dr. King's New Life Pills and see how they help tone up the whole system. Fine for the stomach, too. Aids digestion. Purifies the blood and clears the complexion. Only 25c. at your Druggist.—Adv.

Subscribe for the Daily Express.

LOOK FOR THE WORD KOZY IT SPELLS GOOD SHOW

TONIGHT

"Always Worth the Money."

A classy vaudeville and picture program today.

NEW VAUDEVILLE ACT.

"GOETZ AND DUFFY."

Clean and refined comedy, singing, talking and dancing act.

5—PHOTOPLAYS—5.

"RIQUE"—3 reels—3.

From Augustin Daly's famous play. An all-star Biograph cast of players including Isabel Rea, William Russell, Thomas Jefferson, Betty Gray, Franklin Ritchie and Jack Drummer. Ladies, don't miss it.

"THE YELLOW STREAK."

A self western drama.

"PERCIVAL'S AWAKENING."

A Lubin comedy.

5c ALWAYS 10c

Friday—"HIS WHITE LIE." Biograph and a wild animal drama.

Wednesday—Blue Bird photoplay.

"SECRET LORE," 5 parts, featuring Ella Hall, Harvey Carey, Helen Ware.

The KITCHEN CABINET

For every person who has worn out there are a hundred who have rusted out.

Today is the tomorrow you worried about yesterday.

SEASONABLE DISHES.

When there are a few oysters left, and not enough for a meal, put one in each cake of sausage, pat out until quite thin, then cook as usual. The sausage will flavor the oyster and the oyster favors the sausage.

Sausages With Chestnuts.—Roast chestnuts and take the skins off; fry six small flat oval cakes of sausage meat,

when well browned take them out and pour off nearly all of the fat, mix it with a tablespoonful of flour and cook until brown. Add a pint of strong beef stock or gravy, a glass of grape jelly, some savory herbs, salt, pepper and paprika to taste. Bring to the boiling point, lay in the sausages and the chestnuts and stew very gently for an hour. Heap the chestnuts in the center of a hot platter, arrange the sausage around them and pour the strained gravy over all. Serve very hot. Sausages served with fried banana is another well liked dish. Add a glass of orange marmalade to your mince meat if it seems to lack something which you cannot define.

Ripe olives, stoned and chopped, mixed with apple and celery, served with mayonnaise dressing is another good combination.

Mock Chicken Salad.—Cook a pound of veal with a small piece of onion and celery until tender in boiling water. Chop the meat, add a cupful of finely cut celery, half a dozen stuffed olives cut in halves, marinate well in French dressing to which is added a little Worcestershire sauce. Mold in ice cream cones and serve on lettuce. Garnish with olives at the base of the cone.

Savory Cheese.—To a fourth of a pound of Roquefort add a cream cheese put through a ricer, add olive oil or cream to make it soft, season with a tablespoonful of grated onion, a tablespoonful of finely chopped parsley and a red pepper put through a sieve. A finely chopped green pepper may be substituted, add salt and cayenne, mix well, press into a small mold lined with waxed paper. Serve unmolded on a plate with toasted crackers served with it.

Neenie Maxwell

Neenie Maxwell

Neenie Maxwell

Neenie Maxwell

Neenie Maxwell

Neenie Maxwell

Neenie Maxwell

Neenie Maxwell

More Stetson HATS

Our second shipment of these unmatched Hats came in this morning and our style show of Spring models is now complete.

If you want "what's what" in Hats, you must see ours.

Come today.

H. E. MARKS

J. E. SCHOW, Undertaking

FUNERAL DIRECTOR

Ambulance Service

Phone 61

Safety First

Better be safe than sorry. You Can't Get Insurance After the Fire. See us today and fortify your property against the future. Your home may burn while you procrastinate.

John T. Owsley, Agent

Room 412, First National Bank Bldg. PHONE 243.
OLDEST LARGEST BEST



THE OLD WAY THE NEW WAY
The Screwless Mounting

No more loose and wobbling lenses. No screws to get loose. Lenses attached to the metal by cement. Made in all the latest styles. Comfortable, neat, secure. Less liable to breakages. See them at

Carr's Optical Parlor
423 Chickasha Ave.

Garden Time

This weather reminds us that it is almost time to plant garden.

We have a complete assortment of garden seeds, also flower seeds. We are headquarters for turnip and cabbages, seed potatoes. Our business is growing every day. We feel that is a good sign that we are giving the people of Chickasha value received in every purchase.

E. Tignor

411 Chickasha Ave
2 Phones—83

SEEDS

Call on us for your supply for this spring's planting.

Every variety for the farm and garden. All seeds clean, and true to name. New stock.

White-Washing

All your lingerie and pretty white waists and dresses will come back to you as white as snow. We do not eat the fabric up with chemicals in order to get it pure white.

Try Us Next Time

Martin's Steam Laundry

Phone 101

Patronize home industry. Use the Express Want Ads.

Cash paid for clean cotton rags at Daily Express office.

J. H. Freeman

Phone 269. 418-424 Choctaw Ave.

Black Diamond Moving Co.

PHONE 869.
WE ARE CAREFUL

Best Food, Well Cooked,
Well Served.

YOU'LL FEEL AT HOME AT

FRED'S Chop House

IT'S A GOOD PLACE TO EAT
5th and Chickasha Ave.
Open till 9 p. m.